

Online Sparkling Tasting Masterclass

I have developed a new, online Masterclass for WSET Diploma Students to perfect your tasting and analysis skills. I have developed this Masterclass carefully to make the most of the online environment and piloted it successfully. Online sessions take place on the same evening each week over three weeks and there is also a programme of self-study.

We are unable to provide samples for this course and so it is your responsibility to source the relevant wines, Jim will provide a list of 9 wines that can be given to a helper who will need to be able to pour the wines blind for the student in order for the course to be fully successful. Jim is happy to communicate with the helper separately if it is preferred.

The approximate cost of the 9 wines in full sized bottles is £120-£140 - brands have been chosen that are also sometimes available in half-bottles

This course will

- Perfect your examination technique for the Diploma Sparkling tasting examinations.
- Calibrate your palate to the WSET standard using 9 wines over three weeks
- Teach you how to formulate distinction-level conclusions

How the course is run

3 x 1.5 hour online Zoom sessions where the week's tasting tasks will be reviewed. These are also an opportunity to fine tune your calibration in discussion with Jim. (Total time 4.5 hours)

Before and after each of the three sessions there are tasting and examination technique reading and homework tasks which take approximately 3 hours each week (9 in total)

These 9 hours of private study are *essential* for you to make the most out of this course. Please make sure you are ready to dedicate this time.

You will communicate with Jim and other students on a **WhatsApp group** to allow not only the whole class to bond but also for questions to be asked and answered at a much greater speed. This is particularly helpful during the week when homework tasks are being done.

Tips for successful study

[WineSave](#) or [Vacuvin](#) are a brilliant tool for any Diploma student and would be incredibly useful for this course so I would encourage you to use them – these systems will allow you to taste the wines during the week and still have a fresh sample when re-tasting during the Zoom class.

Read the new WSET Level Level 3 course book to reacquaint yourself with the basic styles of the wines. It might sound simple, but our experience in teaching tasting students successfully has shown us that going back to basics helps a lot more than burying yourself in the Diploma detail at the outset.

How is it different to the classroom Masterclasses in London?

Our new online tasting and analysis Masterclasses are run over three weeks, providing methodical skills development with greater time for reflection and feedback. We have an emphasis on examination technique looking closely at 9 wines.

Students take part from home, with no need to travel. Jim guides you through this process to really help iron out any issues and maximise your skill development. You will form a new study group with students from around Europe which can continue after the course.

Topics Studied (not all wines will be tasted)

Champagne

Cremant

Cava

Prosecco

Asti

Sparkling Shiraz/Lambrusco

Sekt

Non-European Sparkling Wine

Length and cost

£200 inc VAT inclusive

4 weeks of learning with 3 x 1.5 hour sessions, 2 marked homework tasks each week

If your course will be paid for by a VAT-registered EU company, please email me directly with your VAT number so that we can provide the correct invoice.

Dates

Sunday	
All classes 11-12.30 UK TIME	Date
Enrolment Deadline	20/09
Pre-session tasks	27/09
Zoom Session 1	4/10
Zoom Session 2	11/10
Zoom Session 3	18/10

What did students say about the online Tasting Masterclass pilot?

'I can recommend the Global Wine Academy course to any Diploma student. My confidence in approaching the tasting exam has gone through the roof after this course. Jim diplomatically hones your tasting skills and gives insightful tips on how to hit the nail on the head with every tasting note. Jim will give you insightful tips on how to systematically approach the groups of wines on the tasting exam and how to balance your time. Excellent materials provided and calm, encouraging tuition.'

Olivia Bodle, Semester 1 Diploma Student, Events Executive at Berry Bros & Rudd

'Time is tight. If you want focussed, clear, precise tutoring that cuts through all the noise and gets your head into a place where you are more likely to pass the WSET exams, then Jim Gore's Global Wine Academy is for you. His classes are full of tips on exam technique and highlight those points of difference between wines that you may not have thought of. Anyone can do blind tastings or WSET type classes but what you get with Jim is lots of extra useful content that will get you through the exam with the least amount of fuss and distraction.'

Michele Munro, Diploma Student

'Jim is a fantastic teacher who shares his wealth of knowledge about the Diploma syllabus in a very approachable way. You learn so much without even realising it! He makes the prospect of succeeding in the tasting part of the diploma – something I was very underconfident in – seem much more achievable. He has taught me how to use what I do know about a wine tasted blind to work out so much more about it. His help in creating good written



conclusions has been invaluable.'

**Madeleine Waters, Diploma Student
Director, co.co PR**

'Not only Jim is a talented taster and educator, he gives unique attention, care, guidance and encouragement to every student. His teaching technique is very efficient and progress that can be achieved by attending his master classes is extraordinary. I feel lucky I could participate in his tasting workshops, invaluable in preparation of diploma examinations.'

Irina Vinogradova, DUTO (Oenology technician), FWS, DipWset candidate, Paris